





BEER SCORESHEET

Homebrew competition scoring sheet
based on AHA/BJCP commissioned scoresheet

 Judge name _____  Date _____	 Beer style _____	Entry # <input style="width: 80px; height: 30px;" type="text"/>
 Notes _____		

INSTRUCTIONS: Consider all categories & traits, then **fill the score box**. Circle any traits where style expectations were **not** met

AROMA			12 points	SCORE
Trait	What to Check?	How to rate?		<div style="border: 2px solid black; width: 80px; height: 80px; margin: 0 auto;"></div> Flawed? <input type="checkbox"/>
Malt	Check for presence of malt aroma, quantity, character and sensory modifiers	Describe if the aromas are appropriate for the beer style. If not, are they higher or lower present?		
Hop	Check for presence of hop aroma, quantity and sensory modifiers			
Character	Check for aromas caused by yeasts or additions. Can include esters (banana, apple, roses etc.), phenolics (clove-like, medicinal, smoke etc.), and others caused by additions			
Other	Other absence or presence of aromas. IE diacetyl, DMS, acidity, alcohol, oxidation etc.			

APPEARANCE			3 points	SCORE
Trait	What to Check?	How to rate?		<div style="border: 2px solid black; width: 80px; height: 80px; margin: 0 auto;"></div>
Clarity	Check if the beer is clear, or hazy. Any defects like chill haze?	Describe if the appearance is appropriate for the beer style.		
Colour	Check for the colour of the beer in relation to the style			
Head	Does it pour a head, how is the retention, how is the texture, colour etc.			

FLAVOUR			20 points	SCORE
Trait	What to Check?	How to rate?		<div style="border: 2px solid black; width: 80px; height: 80px; margin: 0 auto;"></div> Flawed? <input type="checkbox"/>
Malt	Check for presence of malt flavour, quantity, character and sensory modifiers	Describe if the flavours are appropriate for the beer style. If not, are they higher or lower present?		
Hop	Check for presence of hop flavour, quantity and sensory modifiers			
Character	Check for flavours caused by yeasts or additions. Can include esters (banana, apple, roses etc.), phenolics (clove-like, medicinal, smoke etc.), and others caused by additions			
Balance	Check for balance of the flavour. Does the beer represent a good balance of bitterness and/or sweetness in regards to the style			
Other	Other absence or presence of flavour. IE brett, fruit, lactic, wood etc.			

MOUTHFEEL			5 points	SCORE
Trait	What to Check?	How to rate?		<div style="border: 2px solid black; width: 80px; height: 80px; margin: 0 auto;"></div> Flawed? <input type="checkbox"/>
Body	Check for presence of body of the beer in regard to the style (is it thin or full bodied?)	Describe if the mouthfeel is appropriate for the beer style. If not, is anything higher or lower present?		
Carbonation	Check for presence of carbonation in regard to the style (is it flat or gushing?)			
Other	Absence of presence of other mouthfeel in regard to the style. IE harsh, astringent, dry, cloying			

OVERALL IMPRESSION			10 points	SCORE
Trait	What to Check?	How to rate?		<div style="border: 2px solid black; width: 80px; height: 80px; margin: 0 auto;"></div>
Style accuracy	Credits for the beer being a good representation of the style as described by BJCP	Give credits for style accuracy, technical skills involved in the beer, and drinkability.		
Technique	Credits for technical merits of the brewer and/or beer			
Intangibles	All other factors that weigh into your overall impression of the beer. In general it boils down to the following questions: would I want to drink more of this beer, or not?			

Notes



Final score _____

Outstanding (45-50): World-class example of style
Excellent (38-44): Exemplifies style well, requires minor tuning
Very Good (30-37): Generally within style parameters, minor flaws
Good (21-29): Misses the mark on style and/or minor flaws
Fair (14-20): Off flavours, aromas or major style deficiencies
Problem (0- 13): Major off flavours and aromas dominate